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and to which pimentos, onions, fish, or ciriques (land crabs sp.) have been added. This sauce is used to moisten and season the otherwise insipid cassava bread. The noxious character of the manioc juice disappears in the boiling.

The unbaked manioc meal is sometimes sweetened with sugarcane juice, spiced, and then wrapped in plantain leaves, tied into little packages, and boiled to form a sort of dumpling known as "canqui."

Fond of liquor as the Caribs undoubtedly are, they no longer make any native drink (unless it be illicit rum), nor have they done so, it seems, for a considerable time. There are those, however, who remember an old man who used to make a beverage from the glou-glou palm and from that known to the Caribs as yattahou (*Acrocomia sclerocarpa*, and *Syagrus amaro* (?) respectively), but they were unable to tell me how it was made.

Pestle and mortar are indispensable utensils in any Carib home. With them are ground coffee, cocoa, castor-oil nuts, and everything else that has to be reduced to powder or paste. The former is club-shaped and about 3½ feet long, the latter being in the form of a jar some 2½ feet in height and 10 inches across the mouth. Both are made of any hard heavy wood such as white cedar or "tan" (*Byrsonima* sp.).

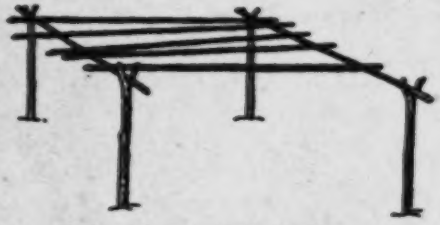

FIGURE 33.—Boucan or Carib barbecue.

Inside or outside of every Carib kitchen stands one or several boucan (fig. 33) (whence "buccaneer"), ready for smoke drying an excess of fish or game, which, thus preserved, will keep anywhere from a month to a year. Sticks of guépois (*Myrcia leptoclada* D. G.) or of bois d'Inde (*Pimenta acris* Sw.) are most often used for this purpose, and are stuck in the ground so as to form an erection some 2½ feet high resembling two football goals about 4 feet apart, across which other sticks are laid to form a grid.

A primitive type of cane press, also common to Guiana, is to be found outside nearly all the houses in the reserve (fig. 34). It consists of a thick post stuck in the ground. A cavity is hollowed out near the top, and a hole pierced, through which a lever passes. The cane, placed transversely across the mouth of the cavity, is crushed by the lever being brought down on successive sections, thus expressing the juice, which runs down grooves into a waiting receptacle. "Vesou" (sugarcane juice) is a cheap and ever-ready sweetening matter for coffee, cocoa, etc.

Despite its name, the terrine is a wooden bowl (rather like the modern salad bowls), which was and sometimes still is used for wash-

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415 ing or sweetening food, or even as an eating and drinking bowl. Rare. The canari, of earthenware, and no longer made locally, is the name given to the "fait-tout" or "buck pot" of the Creoles. Other pots and pans, plates, and dishes, grow on trees in the calabash (*Crescentia cujete*, various species). They are of all shapes and sizes, but may be classed in three main groups according to the use for which they are destined. The largest, with a hole pierced in the top, is used for carrying water. Others, cut in half, are used for pans and dishes, or for drinking cups (coufs), according to size. Still others are made into containers of varying shapes, and sometimes decorated.

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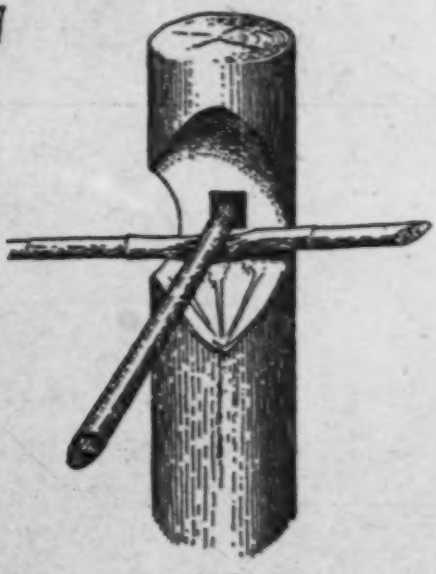

FIGURE 34.—Cane press.

The lélé is a long, thin, natural swizzle stick, cut from the branch of a small tree (*Ximenia americana*?) at the junction of a number of twigs. The wood is of light yellow color and has a spicy, curry-like smell. Contrary to popular opinion, the bâton lélé or swizzle stick is used mainly in the West Indies, not for making punches (the native takes his rum straight), but for preparing chocolate, calalou (a sort of gumbo soup) and other dishes of local repute.

CANOES

501 Probably the most typical product of the Island Carib is, and always has been, the dugout canoe. The word itself—as the French "canot," which term designates, in local patois, the dugout—is derived through Spanish from the Carib "kanaua," which was their name for the large variety of dugout or war canoe. The Carib name for the smaller craft seems to have been, in the men's language, "ukuni," in the women's, "kuriàla," whence our word, corial. The Spanish called the smaller craft "piragua," whence French and English "pirogue," a term now applied to big, barge-like, open vessels and to large canoes used for coastwise transport of cargo. That there is or has been confusion of terms is obvious; Father Labat